
CAPE MENTELLE 'TRINDERS' CABERNET MERLOT 2010



THIS CABERNET MERLOT BLEND TAKES INSPIRATION FROM THE CLASSIC RED WINES OF BORDEAUX. CAPE MENTELLE HAS DEVELOPED AN INTERNATIONAL REPUTATION FOR OUTSTANDING BORDEAUX VARIETAL AND BLENDED WINES WHICH ARE PERFECTLY SUITED TO THE CLIMATE AND SOILS OF MARGARET RIVER. THIS BLEND SEEKS TO CAPTURE THE DEPTH AND STRUCTURE OF CABERNET WITH THE DARK FRUIT AND PLUSH FLAVOURS OF MERLOT WHICH WHEN BLENDED CREATE A WELL ROUNDED, FULL AND RICH STYLE.

TASTING NOTE

APPEARANCE:

Bright, deep ruby red.

NOSE:

Redcurrants and mulberries complemented by hints of aniseed, tobacco and plum skins.

PALATE:

A vibrant, fruit-driven wine with distinct blackcurrant and satsuma plums plus a touch of lavender, leading to a medium to full bodied palate with soft and elegant tannins. A satisfying gravelly structure balances the fresh fruit characters to provide length and complexity.

FOOD PAIRING:

Grilled pork and fennel sausages served with roasted beetroot, garlic and thyme.

CELLARING:

Drink now to 2030.

BLEND:

44% cabernet sauvignon, 42% merlot, 7% cabernet franc, 6% petit verdot, 1% malbec.

TECHNICAL NOTE

VINEYARD:

A blend of varietals with fruit produced from various Cape Mentelle managed vineyards. The majority of these soils are derived from decomposed granite and consist of a gravelly loam over a deep clay subsoil. All vines are vertically shoot positioned and managed to ensure balanced growth during the season.

THE SEASON:

The 2010 harvest in Margaret River continues a run of excellent vintages, again marked by a very dry and mild summer. The only significant rainfall for the vintage period was not until mid-April ensuring an excellent ripening period with fruit retaining pristine varietal flavours with great concentration and intensity.

WINEMAKING:

After the fruit was destemmed and berry sorted, individual vineyard batches were fermented on skins for up to 30 days. At the desired balance of fruit and tannin extraction, each batch was gently basket pressed, with harder pressings kept aside. The individual parcels were racked to oak following pressing for malolactic fermentation. Regular rackings over a 14 month period ensured the individual wines were at their best prior to blending. The wines were matured in selected Bordeaux coopered barriques of which 20% were new. The final blend was completed in September 2011 and bottled in October 2011.

ANALYSIS:

13.5% alcohol, 5.9g/l total acidity, 3.49 pH.

CAPE MENTELLE

MARGARET RIVER
